



# ROSÉ

## Grande Réserve . Brut

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*Surprising and daring, a “de saignée” Rosée.  
The fruity and vinous expression  
of the Comte de Montaigne style.*

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### Assemblage:

Rosé de Saignée, composed of 100% Pinot Noir, without the addition of old wine.

### Winemaking:

The method used consists in making a double fermentation of the must at a controlled temperature and with the second fermentation in bottle. The ageing of yeasts is more than three times higher compared to the period allowed by the procedural guideline (15 months), this to give more complexity to the wines. Ageing takes 3-4 years. The finesse of the perlage of our Cuvées is given by this long ageing, made with a noble raw material and perfectly controlled cellar temperature (fresh and constant).

### Tasting and Aromas:

*At the sight:* Salmon colour with an intense perlage rich in fine and persistent bubbles. *Smell:* Aromas of red fruit: raspberry and currant. With the ageing, the aromas evolve in black fruit, for example, blackberry. *On the palate:* Corpulent, structured, vinous that remains fresh. It combines character and length with harmony. *Tasting:* It reveals a sensation of ripe red fruit, caught in all its freshness, confirming the olfactive impression. A fresh and refined. Very elegant and pleasant on the palate.

### Technical Identity

STRUCTURE	
Pinot Noir .....	100%
FINESSE AND FRESHNESS	
Chardonnay .....	0%
RESERVE WINES	
Assemblage .....	from 25 to 28%
DOSAGE	
Brut .....	8 G/L
SERVING TEMPERATURE	
.....	about 9°C
AGEING POTENTIAL	
.....	3 years



COMTE  
DE MONTAIGNE  
CHAMPAGNE